

LE VIEUX PIN

Roussanne 2014

THE WINEMAKERS NOTES

Our first single varietal bottling of Roussanne to date. Roussanne is a highly challenging noble variety that most growers won't touch with a 10 foot pole. A late ripener, often picked after all the reds, it makes it prone to many maladies that hit grape vines in fall. Even in the cellar it is fickle, prone to oxidation and other challenges for the winemaker. Much like Pinot Noir, when one musters up the courage, silk gloves are put on and the vines are manicured, beguiling aromatics of flowery herbal tea, pleasant subtle bitterness of pit of a peach, cream and honey accompany a wine that is full on the palate but has a solid spine of acidity to keep it away from becoming flabby.

RECOMMENDED FOOD PAIRING

Spot prawn Ceviche or quinoa salad of dried peaches, apricots, lime/lemon zest and ricotta cheese will surely dazzle your senses

THE DETAILS

GRAPE VARIETY: *100% Roussanne*
REGION: *Black Sage Bench*
VINEYARD: *Le Grand Pin*
SOIL TYPE: *Glacio Fluvial fan: mostly sand and clay with few pockets of gravel loam*
AGE OF VINES: *6 years old*
YIELD: *Average of 3 tons/acre*
PRODUCTION SIZE: *50 cases*
ALCOHOL: *13.4%*
AGING: *50% in stainless steel, 50% aged in new French oak Puncheon*

REGION	<i>Okanagan Valley</i>
TONS PER ACRE	<i>3.0</i>
GROWN	<i>Black Sage Bench</i>
VINEYARD	<i>Le Grand Pin</i>
SOIL	<i>Glacial sediment - sandy with some clay</i>
AGING	<i>50% in stainless steel, 50% aged in French oak puncheon</i>
PRODUCTION	<i>50 cases</i>
BATTONAGE	<i>twice a week for 3 months & once every 2 weeks for the last 5 months</i>
VINTAGE	<i>2014</i>

13.4% alc/vol 750 ml